Army Food Service Contract Management

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AGENDA

- **Overview of service contracts**
- **Key players in the contracting arena**

  (KO,COR/PAE)
- **Training**
- **Monitoring**
- **CONUS and OCONUS**
- **Questions???**

Contract Process

- Over 50% of all DOD service contracts performance based by end of 2005
- All government contracts are administered using the Federal Acquisition Regulation (FAR)
- FAR supersedes all Army Regulations when involving contracts
- FAR addresses the limitations and authority of the KO
- COR is addressed in the AFARS

Contract Process

- **Contracting process begins when a need for a service is identified**
- **Funds must be available in next fiscal year to pay for the contract.**
  - ➔ RRC
  - ➔ USARC
  - ➔ State Level
- **Headquarters Contracting Agency will appoint a Contracting Officer (KO)**
- **Performance Work Statement will be created by PWS team and reviewed/approved by KO**

Contract Process

- After PWS approval KO will create and advertise the solicitation
- Selection process begins
- Contract awarded

Food Service Contract Management

ACES maintains and updates the prototypes for Performance Based Work Statements and for Performance Assessment Plans.

- **Prototype is approved by G4 and the Director,IMA**
- **Prototype is a primary tool of the FSCM Course; acts as a guide in creating Food Service Contracts.**
- **Currently working to institute a version of the Prototype that can be utilized in CONOPS worldwide.**

Key Players

- **KO- Contracting Officer**
  -Appointed by HCA/Sec Dept of Army
- **COR- Contracting Officer's Representative**
  -Appointed by the KO
- **PAE- Performance Assessment Evaluator**
  -Appointed by KO, recommended by COR/FPM

Key Players

KO

Duties

- Review preliminary PWS
- Determine type of contract to use
- Create solicitation
- Award Contract
- Appoint a COR
- Assemble Food Service Contract Team
- Responsible for the execution and administration of the contract

Key Players

COR/PAE

Requirements/Responsibilities

- Knowledgeable in Army Food Service
- COR certified through QMC&S or ALMC
- Completed training in Food Service Sanitation in accordance with TB MED 530
- Create and implement Monthly performance Assessment Plan
- Monitor the Contractor
- Provide information/reports to the KO

Food Service Contract Management Course

FSCM Course: Offers five days of instruction several times a year at Ft Lee, VA

- **Provides Food Service Contract Officer Representative training to both Soldiers and Civilians**
- **Primary focus is Contract Management in the Dining Facility, overview of contract law, Monitoring/Performance Assessment Plan Procedures, Food Safety Standards and HACCP**
- **Off Site instruction is available upon request (minimum requirements must be met)**

Food Service Contract Management

- FSCM course provides COR certification valid for five years
- Training is required within 90 days in accordance with AR 30-22
- Over 500 hundred soldiers trained since October 2004
- Need for training is at all time high due to current mission
- Next FSCM class schedule at Ft Lee

  March 20-24th, 2006

Food Service Contract Management Monitoring

- **Food Service Contractors are held to Army Food Service standards in accordance with-**

AR 30-22

DA PAM 30-22

FM 10-23

FM 10-23-2

TB MED 530

TM 410-12

Food Service Contract Management Monitoring

- Monitoring=Documentation
- Precise, clear, complete records
- KO can not follow through without support
- COR/PAE backbone of the monitoring process
- Consistency is key

Food Service Contract CONUS/OCONUS/AOR

- **Contract process is the same for CONUS vs. OCONUS**
- **AOR is set up using two different Contracting AGENCIES**
  - ➔ Kuwait, Qatar are under Direct Subsistence Contracts
  - ➔ Iraq, Afghanistan are under LOGCAP Contracts
  - ➔ The difference is in the $$

Final Thoughts

“Food Service Contracting is here to stay. Lets be part of the solution to better food service.”

Food Service Contract Management

Questions?????